

# The Delaunay

*Rapide? 12.50*  
*Classic Tarte Flambée*  
*with a mixed leaf salad.*  
*Glass of Wine or Beer, Tea or Coffee*

## SEAFOOD COCKTAILS

Prawn & Avocado  
*with Sauce Marie Rose* 14.75  
 Dorset Crab *with Pink Grapefruit* 19.50  
 Native Lobster *with Sauce Marie Rose* 25.50

## EIER

Eggs Benedict 9.00/17.75  
 Eggs Arlington 11.00/21.75  
 Omelettes *from* 8.75  
*fines herbes, gruyère, ham, mushroom, tomato, onion*  
 Smoked Salmon  
 and Scrambled Eggs 17.25

## STARTERS

Carlingford Rock Oysters 3.25 ea.  
 Roasted Plum Tomato & Horseradish Soup 7.25  
 Chicken Soup *with Noodles* 8.75  
 Avocado & Superfood Salad 10.25  
 Ox Tongue *and Chicory Salad* 10.50  
 Chopped Chicken Salad *small:* 11.00 *large:* 16.50  
 Citrus Cured Salmon Tartare 12.00  
 Steak Tartare *small:* 12.25 *large:* 23.25  
 Devilled Duck Livers *on Toast* 12.50  
 Mixed Beetroot, Heritage Tomato  
 & Burrata Salad 14.25  
 White Asparagus  
*with a Poached Egg and Aged Gouda* 14.75

## TARTES FLAMBÉES

Goats' Cheese & Sundried Tomatoes 9.50  
 Classic: Smoked Bacon & Shallots 9.50  
 Wild Mushrooms & Thyme 9.75

## SANDWICHES

New York Hot Dog 7.50  
*served with french fries*  
 Chicken Schnitzel,  
 Lettuce & Tomato 14.00  
 The Delaunay Hamburger 17.25  
*served with french fries*  
 Native Blue Lobster Roll 22.75

## MAIN COURSES

### FISH

Kedgeree 15.00  
*with a poached egg*  
 Pan Fried Sardines 15.50  
*heritage tomatoes & green olive tapenade*  
 Goujons of Plaice 20.25  
*tartare sauce and french fries*  
 Roast Darne of Cod 22.50  
*with crushed jersey royals,  
 samphire and lemon oil*  
 Seared Fillet of Sea Bass 29.25  
*with wild mushrooms and kale*  
 Roast Scallops and Prawns 32.50  
*courgette ribbons and a citrus dressing*

### TAGESTELLER 20.50

Monday Chicken Curry ~ Tuesday 5-Hour Short-Rib of Beef  
 Wednesday Pot-Roast Guinea Fowl ~ Thursday Braised Lamb Shank  
 Friday Hungarian Fish Stew ~ Saturday Chicken Kiev  
 Sunday Roast Fore-Rib of Beef 25.00

### WÜRSTCHEN ~ SAUSAGES

Frankfurter *smoked beef* 13.50  
 Thüringer *pork & marjoram* 15.00  
 Spiced Lamb *mint & chilli* 15.00  
 Wild Boar & Venison *with cranberry* 16.50  
 Berner Würstel 16.50  
*bacon wrapped pork and garlic with emmental*  
 Selection of Any Two 15.50

### ENTREES

Grilled Spatchcock Chicken 17.25  
*with a parsley & oregano dressing*  
 Hungarian Pork Goulash 20.50  
*with spätzle and pickled vegetables*  
 Char-Grilled Calf's Liver and Bacon 23.25  
*with apple mash*  
 Fillet of Beef Stroganoff 25.00  
*with pilau rice and gherkins*  
 Rack of Lamb 28.75  
*with fregola & spinach puree*  
 Grilled Rib-Eye Steak 29.75  
*with french fries and sauce béarnaise*  
 Filet de Boeuf au Poivre 34.75

### SCHNITZELS

Chicken Schnitzel 17.25 ~ Wiener Schnitzel 25.50 ~ *add forestiere sauce* 3.00 ~ Wiener Holstein *with anchovy and fried egg* 28.50

### VEGETABLES ~ SIDE SALADS

*minted jersey royals* 5.25 ~ *buttery mash* 4.75 ~ *french fries* 4.95 ~ *mange tout, sugar snaps & peas* 5.00  
*roasted aubergines with feta* 5.25 ~ *wilted spinach* 4.95 ~ *potato salad* 4.25 ~ *pickled cucumber salad* 4.50 ~ *mixed leaf salad* 5.50

## SAVOURIES ~ CHEESE

Cider & Applewood Rarebit  
*small:* 5.75 *large:* 10.75  
 Pont l'Évêque  
 Hubaner ~ Bavarian Blue  
 10.75 each  
*or a selection of three* 12.00  
*served with poppyseed & oatmeal biscuits,  
 spelt, hazelnut & cranberry loaf  
 and grapes*

Vegetarian Menu is available on request  
 Please inform your server

if you have any allergies we need to be aware of  
 Cover Charge in Dining Room 2.00  
 Prices include VAT

A discretionary 12 1/2% Service Charge will be added to your bill  
 All gratuities are managed by the staff  
 No intrusive or flash Photography  
 No Cheques

## DESSERTS

Baked Vanilla Cheesecake 8.00  
 Franz-Joseph Kaiserschmarren *with plum compote* 8.50  
 \*Chocolate & Raspberry Bavarian Cream 8.75  
*with a white chocolate rosette*  
 Mixed Summer Berry & Apple Crumble *with vanilla custard* 8.75

### Strudels:

Classic Apple & Cinnamon 8.50  
 Rhubarb, Apple & Marzipan 9.00

Salzburg Soufflé *(for two)* 9.25 *per person*  
*with an apricot compote (20 mins.)*

## KONFITOREI

Chocolate & Grand Marnier Dobos 5.50  
 Chocolate & Hazelnut Éclair 5.75  
 \*Strawberry & Coconut Gugelhupf 6.75  
 Sachertorte 6.75 ~ Cherry & Pistachio Millefeuille 7.00  
 Coffee & Stroh Rum Cake 7.00  
 \*Raspberry & Poppy Seed Cake 7.00  
 Black Forest Gâteau 7.75

\*wheat free

## ICE CREAM COUPES

Holunder 6.25  
*one large scoop of elderflower sorbet  
 with a gooseberry compote*  
 Erdbeeren 7.75  
*rippled strawberry sorbet  
 & white chocolate ice cream  
 with a strawberry compote*  
 Lucian 8.75  
*hazelnut, almond & pistachio ice creams,  
 butterscotch sauce, whipped cream*  
 Banana Split 9.75  
*caramelised banana, vanilla ice cream,  
 nougat, whipped cream  
 with chocolate and raspberry sauces*  
 Kinder 9.75  
*raspberry, vanilla and chocolate ice creams,  
 whipped cream, marshmallows,  
 meringue and chocolate sauce*